



SUNDAY BRUNCH

September 24, 2017

Salads

Wild Mixed Green Salad with House Dressing
Greek Salad with Herbs, White Wine Vinaigrette
Mixed Seafood Salad with Sesame & Lime Dressing
Island Potato Salad
Pineapple Coleslaw

Seafood Display

Mixed Italian Cold Cuts
Chilled Fresh Cooked Shrimp with Wasabi Cocktail Sauce
Assorted Smoked Fish and Salmon

Entrees

Herb Roasted Chicken glazed with Pan Jus
Pan Baked Salmon Filet with Orange and Tarragon Butter Sauce
Garlic Whipped Red Skin Potatoes
Spinach & Cabbage Rice Pilaf
Steamed Garden Vegetables

Carving Station

Roast Madagascar Striploin of Beef with Red Wine & Mushroom Sauce
Honey Bourbon Glazed Baked Ham
Served with all the Trimmings and Condiments

Chef's Omelet and Fried Egg Station

Ham, Cheese, Spinach, Onions, Peppers, Mushrooms

Dessert

Assorted Cakes, Pastries, Pies, Fruit Salad
Mixed Berry Cobbler and English Bread & Butter Pudding
with Vanilla Custard Sauce

\$39.00 Adults / \$19.00 Children plus 15% gratuities